



DIADEMA DAMARE

WHITE

Indicazione Geografica Tipica

Toscana

“fruity style”

Dense and fascinating wine with dried apples, pears and hints of melon. Full body, plenty of fruit and a juicy finish.”

“Diadema Damare White is a rich blend of Chardonnay, Viognier and Sauvignon Blanc, offering a thick, viscous mouthfeel and bright notes of apricot, pear, pineapple and exotic fruit. It shows fine density and a creamy finish”

Diadema Damare White is a highly refined Chardonnay, Viognier and Sauvignon Blanc blend. Chardonnay Sauvignon Blanc provide the structure, sweetness, complexity while Viognier confers to the wine a tropical aroma, freshness and a long lasting olfactory finish.

Diadema Damare White has a straw-yellow colour with golden reflections. The aroma is expansive with hints of exotic fruit and white flowers, enhanced by a marked sensation of aromatic herbs. On the palate it is perceived as soft and clean, harmonious and balanced. The taste persists at length and at the end, offers a delicate sensation of kiwi.

- APPELLATION:** IGT TOSCANA
- REGION:** TOSCANA
- OENOLOGIST :** Dr. Stefano Chioccioli
- LANDSCAPE:** Hilly
- VARIETIES:** Chardonnay - Viognier - Sauvignon Blanc
- AGEING:** in stainless steel tanks with some skin contact
- ALCOHOL CONTENT:** 13 % BY VOL.

AWARDS

2010	2012	2013	2014	2016	2017
88points/100	90points/100	87points/100	91points/100	91points: /100	90points/100
WE	JS	LM	JS	JS	LM

(WS: Wine Spectator - WE: Wine Enthusiast – JS: James Suckling- LM: Luca Maroni)



FOOD & WINE ACADEMY